U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME		CITY Alajuela				
INTERNATIONAL PROGRAMS	094	2000 0008, Coopemontecillos, Montecillos			os	COUNTRY			
FOREIGN PLANT REVIEW FORM						Costa Rica	sta Rica		
NAME OF REVIEWER Dr.S.P.Singh		of Foreign o uis Salas	FFICIAL and Byron Gurdian			eptable/ review Unacce	aptable		
CODES (Give an appropriate code for each review item liste		- Unaccept	able N - Not Reviewed 0 - 1	Does not a	noh.				
A - Acceptable M - Marginally Acceptable			28	Formulations		55			
1. CONTAMINATION CONTROL		Cross con	tamination prevention	M	romulations		0		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Conitizing		29 A	Packaging materials		56 A		
Water potability records	01 A	Product ha	andling and storage	30 A	Laboratory confirmatio	57 A			
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals	58 A			
Back siphonage prevention	03 A	Product tr	ansportation	32 A	Special label claims	59 O			
Hand washing facilities	04 A	(() ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring		60 A		
Sanitizers	05 A	Effective (naintenance program	33 A	Processing schedules		61 O		
Establishments separation	06 A	Preoperati	onal sanitation	34 A	Processing equipment		62 O		
Pestno evidence	07 A	Operation	al sanitation	35 A 36 A	Processing records		63 O		
Pest control program	08 A	Waste disposal			Empty can inspection	64 _O			
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O		
Temperature control	10 A	Animal identification			Container closure exam	1	⁸⁶ O		
Lighting	11 A	Antemortem inspec. procedures			Interim container hand	ling	67 O		
Operations work space	12 A	Antemortem dispositions			Post-processing handli	ng	68 O		
Inspector work space	13 A	Humane Slaughter			Incubation procedures		689 O		
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions	s plant	⁷⁰ O		
Facilities approval	15 A	Postmortem dispositions 42A Processing control inspe				spection	⁷¹ O		
Equipment approval	16 A	Condemned product control 43A 5. COMPLIANCE/ECON. FRAU				ECON. FRAUD CONTROL			
(a) CONDITION OF FACILITIES EQUIPMENT		Restricted	product control	44 _A	Export product identific	cation	72 A		
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verification		73 A		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A		
Product contact equipment	19 A	Residue p	rogram compliance	46 A	Single standard		75 A		
Other product areas (inside)	20 M	Sampling	procedures	47A	Inspection supervision		76 A		
Dry storage areas	21 A	Residue r	eporting procedures	48 A	Control of security iter	ns	η _A		
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment security		78 A		
Welfare facilities	23 A	Storage a	nd use of chemicals	50 A	Species verification		79 A		
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A		
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 A	Imports		81 A		
Personal dress and habits	25 A	Boneless	meat reinspection	52 A					
Personal hygiene practices	26 A	Ingredien	ts identification	53 O					
Sanitary dressing procedures	27 A	Control o	f restricted ingredients	⁵⁴ O					

FOREIGN PLANT REVIEW FORM	REVIEW DATE	ESTABLISHMENT NO. AND NAME	СПҮ Alajuela		
(reverse)	09- 42 -2000	0008, Coopemontecillos, Montecillo	COUNTRY Costa Rica		
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr.Luis Salas	FFICIAL and Byron Gurdian		eptablef Unacceptable	

COMMENTS:

20M-Floor needs attention in the slaughter and boning rooms (Broken at several placeces -hard to clean and potential for stagnant water-Unhyginic).

M-28- a. Carcasses in a cooler very close to floor- Potential for cross contamination with floor for large carcasses.

b. Viscera: Liver and hearts were beeing cleaned with wash water-no drain for dirty water to escape from the tray.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	W DATE ESTABLISHMENT NO. AND NAME				CITY Liberia			
INTERNATIONAL PROGRAMS	09-0	08-0000 0010, Procesdora Centro American			de Carne		COUNTRY		
FOREIGN PLANT REVIEW FORM							Costa Rica	1	
NAME OF REVIEWER Dr.S.P.Singh		OF FOREIGN OFFICIAL uis Salas and Byron Gurdian			EVALUATION X Acceptable	Acce Re-re	ptable/	Unaccept	table
CODES (Give an appropriate code for each review item liste		- Unaccepta	able N - Not Reviewed 0 - Do	ee not se	nolv				
A - Acceptable M - Marginally Acceptable				28	Formulations				55
1. CONTAMINATION CONTROL		Lross cont	Cross contamination prevention		romulations		0		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials				56 A
Water potability records	01 A	Product ha	ndling and storage	30 A	Laboratory confirmation				57 A
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals				58 A
Back siphonage prevention	03 A	Product tra	ansportation	32 A	Special label claims				59 O
Hand washing facilities	04 A	(0	ESTABLISHMENT SANITATION PROGRAM	,	Inspector monitorin	g			60 A
Sanitizers	05 A	Effective r	naintenance program	33 A	Processing schedule	es			61 O
Establishments separation	06 A	Preoperati	onal sanitation	34 A	Processing equipme	ent			62 O
Pestno evidence	07 A	Operationa	al sanitation	35 A	Processing records				63 O
Pest control program	08 A	Waste disposal			Empty can inspection				
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures				65 O
Temperature control	10 A	Animal identification			Container closure exam				66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container handling			_	67 O
Operations work space	12 A	Antemortem dispositions			Post-processing har	ndlin	g		68 O
Inspector work space	13 A	Humane Slaughter			Incubation procedu	res			69 O
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions plant				⁷⁰ O
Facilities approval	15 A	Postmortem dispositions			Processing control – inspection 71				⁷¹ O
Equipment approval	16 A	Condemne	Condemned product control 43A 5. C				CON. FRAUD CON	TROL	_
(b) CONDITION OF FACILITIES EQUIPMENT		Hestricted product control		44 A	Export product identification				72 A
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verification	าก			73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates				74 A
Product contact equipment	19 A	Residue p	ogram compliance	46 A	Single standard				75 A
Other product areas (inside)	20 A	Sampling	procedures	47 A	Inspection supervis	ion			76 A
Dry storage areas	21 A	Residue re	porting procedures	48 A	Control of security items				η A
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment security				78 A
Welfare facilities	23 A	Storage a	nd use of chemicals	50 A	Species verification				79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status				80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning	y trim	51 A	Imports				81 A
Personal dress and habits	25 A	Boneless	meat reinspection	52 A					
Personal hygiene practices	26 A	Ingredient	s identification	53 O					
Sanitary dressing procedures	27 A	Control of	restricted ingredients	54 O					
									

00.000	DATE	COTADI SCULSCRIT NO. AND MAME				CITY		
	He			Herec	Heredia			
			, <u>.</u>	Costa Rica				
Dr.L	of Foreign o uis Salas	FFICIAL and Byron Gurdian		EVALUATION X Acceptable	Acce Re-n	ptable/ rview	Una	acceptable
d below) U	- Unaccept	able N - Not Reviewed O - D	oes not ap	pply				
1. CONTAMINATION CONTROL		tamination prevention	28 M	Formulations	55 O			
	Equipment Sanitizing		29 A	Packaging materials				56 A
	Product handling and storage			Laboratory confirmation				57 A
	Product re	conditioning	31 A	Label approvals			58 A	
03 A	Product tr	ansportation	32 A	Special label claims			59 O	
04 A	(## ESTABLISHMENT SANITATION PROGRAM		Inspector monito	ring			60 A
05 A	Effective	naintenance program	33 M	Processing sched	dules			81 O
06 A	Preoperat	ional sanitation		Processing equip	ment			62 O
07 A	Operation	al sanitation		Processing recor	ds			83 O
08 A	Waste disposal			Empty can inspection				
09 A	2. DISEASE CONTROL			Filling procedures				85 O
10 A	Animal identification			Container closur	86 _O			
11 A	Antemortem inspec. procedures			Interim containe	r handl	ng		67 O
12 A	Antemortem dispositions			Post-processing	handlin	g		88 O
13 A	Humane Slaughter			Incubation proce	dures			68°O
14 A	Postmortem inspec. procedures			Process. defect actions plant				70 O
15 A	Postmort	em dispositions	42 A	Processing contr	rol in:	spection	l	n _O
16 A	Condemned product control 43 S. COMPLIANCE/ECON. FRAUE				UD CONTROL			
	Restricted product control			Export product identification				72 A
17 A	Returned	and rework product	45 A	Inspector verific	ation 			73 A
18 A		3. RESIDUE CONTROL		Export certificat	es			74 A
19 A	Residue p	rogram compliance		Single standard				75 A
20 A	Sampling	procedures		Inspect ion s uper	vision			78 A
21 A	Residue r	eporting procedures	48 A	Control of security items				"A
22 A	Approval	of chemicals, etc.	49 A	Shipment securi	ty			78 A
23 A	Storage	and use of chemicals	50 A	Species verifi cat	tion			79 A
24 A		4. PROCESSED PRODUCT CONTROL		"Equal te" st atu	ıs			80 A
	Pre-bonir	g trim	51 A	Imports		·		81 A
25 A	Boneless	meat reinspection	52 A					
26 A	Ingredier	its identification						
27 A	Control o	f restricted ingredients	54 O					
	09-1 NAME I DT.L d below) U 01 A 02 A 03 A 04 A 05 A 08 A 11	Dr.Luis Salas d below) U - Unaccepte Cross cont Equipment O1A Product ha O2A Product tr O3A Product tr O4A G O5A Effective tr O6A Preoperation O7A Operation O8A Waste dis O9A 10A Animal ide 11A Antemorte 12A Antemorte 13A Humane S 14A Postmorte 15A Postmorte 15A Condemne Restrictee 17A Returned 18A 19A Residue p 20A Sampling 21A Residue p 22A Approval 23A Storage a 24A Pre-boning	NAME OF FOREIGN OFFICIAL Dr. Luis Salas and Byron Gurdian d below) U - Unacceptable N - Not Reviewed 0 - De Cross contamination prevention Equipment Sanitizing OI A Product handling and storage OZ A Product reconditioning OJ A Product transportation OFFICIAL Product reconditioning OJ A Product reconditioning OJ A GO ESTABLISHMENT SANITATION PROGRAM OFFICIAL	O9-11-2000 O012, Central American Meat, SA(Control Proficial Dr. Luis Salas and Byron Gurdian Cross contamination prevention	NAME OF FOREIGN OFFICIAL Dr. Luis Salas and Byron Gurdian delow U - Unacceptable N - Not Reviewed 0 - Does not apply Cross contamination prevention Equipment Sanitizing O¹A Product handling and storage O²A Product transportation O³A Product transportation O³A Product transportation O³A Product transportation O³A Processing schelling O³A Processing schelling O³A Processing schelling O³A Processing record O³A Processing schelling O³A Processing schelling O³A Processing schelling O³A Processing schelling O³A Processing record O³A Name of Properational sanitation O³A Processing record O³A Name of Processing schelling O³A Processing record O³A Name of Processing record O°A Name of Processing control O°A Name of Name	NAME OF FOREIGN OFFICIAL Dr. Luis Salas and Byron Gurdian Cross contamination prevention Macceptable M - Not Reviewed 0 - Does not apply	NAME OF FOREIGN OFFICIAL Dr. Lusis Salas and Byron Gurdian EVALUATION	NAME OF FOREIGN OFFICIAL TOTAL SALES AND SAL

FOREIGN PLANT REVIEW FORM (reverse)	09-11-2000	ESTABLISHMENT NO. AND NAME 0012, Central American Meat, SA(C.	cou	redia NTRY sta Rica	
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr. Luis Salas			Acceptable/ Re-review	Unacceptable

COMMENTS:

28M-Forelegs of large carcasses touching the platform of the workers close to final wash.

M33-Floor in the Pre-chill room needs attention (Broken- at several places- hard to clean)

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEV	/ DATE	ESTABLISHMENT NO. AND NAME			CITY	
INTERNATIONAL PROGRAMS	09-	0-07-0000 0019, Procesdora de Carne del Rey, S		.SA	Heredia		
FOREIGN PLANT REVIEW FORM					,,===	COUNTRY Costa Rica	ı .
NAME OF REVIEWER Dr.S.P.Singh		of foreign of Luis Salas	FICIAL and Byron Gurdian		EVALUATION X Acceptable Re	ceptable/ review	Unacceptable
CODES (Give an appropriate code for each review item liste A - Acceptable M - Marginally Acceptable		- Unaccepta	ible N - Not Reviewed 0 -	Does not a	Ipply		
1. CONTAMINATION CONTROL	Cross contamination prevention 28 A			Formulations	55 O		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing 28			Packaging materials	56 A	
Water potability records	01 A	Product ha	ndling and storage	30 A	Laboratory confirmation	57 A	
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals	58 A	
Back siphonage prevention	03 A	Product tra	Insportation	32 A	Special label claims	59 O	
Hand washing facilities	04 A	(4	ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring		60 A
Sanitizers	05 A	Effective n	naintenance program	33 A	Processing schedules		61 O
Establishments separation	06 A	Preoperation	onal sanitation	34 A	Processing equipment		62 O
Pestno evidence	07 A	Operationa	l sanitation	35 A	Processing records	· · · · · · · · · · · · · · · · · · ·	63 O
Pest control program	08 A	Waste disp	osal	36 _A	Empty can inspection	64 _O	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 O	
Temperature control	10 A	Animal identification			Container closure exam	66°O	
Lighting	11 A	Antemortem inspec. procedures			Interim container hand	67 O	
Operations work space	12 A	Antemortem dispositions			Post-processing handling	ng	68 O
Inspector work space	13 A	Humane Slaughter			Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions	70 O	
Facilities approval	15 A	Postmorte	n dispositions	41 O 42 O	Processing control in	71 O	
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECON. FRAUC				ECON. FRAUD CONT	ROL
(A) CONDITION OF FACILITIES EQUIPMENT	L	Restricted	product control	40	Export product identific	cation	72 A
Over-product ceilings	17 A	Returned a	nd rework product	45 _O	Inspector verification		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 _A
Product contact equipment	19 A	Residue pro	ogram compliance	46 _O	Single standard		75 A
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Dry storage areas	21 A	Residue re	porting procedures	48 _O	Control of security iten	n _A	
Antemortem facilities	22 A	Approval o	f chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Storage an	d use of chemicals	50 A	Species verification		79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	t.	"Equal to" status	80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning	trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneless n	neat reinspection	52 A			
Personal hygiene practices	26 A	Ingredients	identification	53 O			
Sanitary dressing procedures	27 A	Control of	restricted ingredients	54 _O			
	<u> </u>	·			 		